-continued

Test Run	% Moisture Content of Syrup	% Moisture Content of Final Product	Product Description	Chew Characteristics
				acceptable

The results indicate that final products having moisture contents from about 2.5 to about 4.5% by weight have acceptable chew and physical characteristics. Moisture contents below 2.0 were found to result in hard structures which exhibit excessive hardness and are unacceptable.

EXAMPLE 3

This Example demonstrates the effect of final product moisture content in relation to hardness as measured by the penetrometer test.

Test runs E to H were prepared in accordance with the formulation of Example 1. The total thickness of the final formed product is about 11.5 mm.

Products of this invention formed with a final product moisture content of 4.5% by weight or greater are too sticky and do not hold their shape.

Test Run	Product Moisture Content	Penetration[1] (mm)	Product Observations
E	5.0	Complete	Very sticky cold flow
F	4.1	10 to 11.5	soft acceptable
G	3.5	5 to 7	soft acceptable
H	2.8	2.5 to 3.5	firm acceptable

[1]Range of results on 3 determinations.

Test runs 1 to 4 were prepared in accordance with the formulation of Example 1. The total thickness of the final formed product is about 11.5 mm.

Products of this invention formed with a final product moisture content of 5% by weight or greater are too sticky and do not hold their shape.

EXAMPLE 4

This Example demonstrates the effect of glycerin content on the mineral supplement of this invention.

The procedure of Example 1 was repeated except that the glycerin content was varied as set forth below. The results are described in the table.

Glycerin Content in Weight %	Product Characteristics
5.0	Soft texture Soft chew Tablet sticky
3.75	Smooth texture Firm chew Tablet not sticky
2.75	Slight chalkiness Dry chew Dry tablet

EXAMPLE 5

This Example demonstrates the effect of modifying the sugar to corn syrup ratio of the syrup component of the nougat candy base in the mineral supplement of this invention.

The procedure of Example 1 was repeated except that the sugar to corn syrup ratio was varied as set forth below, the results are described in the table.

Sugar/Corn Syrup Ratio Characteristics	Product
1:1	Soft sticky texture Sticky mouth feel Cold flow in processing Sticky
1.2:1	Good texture Good mouthfeel Acceptable processing Some tackiness
1.5:1	Good texture Good mouthfeel Acceptable processing Not tacky
1.85:1	Grainy texture Good mouthfeel Acceptable difficult to process Not tacky

EXAMPLE 6

This Example demonstrates the effect of different mineral compounds.

The procedure of Example 1 was repeated except that the mineral compound was varied as set forth below. The results are in the table.

The mineral compound used in the product has no effect on product characteristics.

Mineral Compound	Weight %	Product Characteristics
Calcium carbonate	16.5[1]	Soft chew Acceptable processing No chalky taste Not sticky
Co-precipitate of aluminum hydroxide and magnesium carbonate	10[1]	Soft chew Acceptable processing No chalky taste Not sticky
Kaolin (hydrated aluminum silicate)	30	Soft chew Difficult to process No chalky taste Not sticky
Magnesium-aluminum silicate	25	Dry granular chew Acceptable processing No chalky taste Not sticky

[1]Additional nougat candy base added to compensate for decreased mineral content.

EXAMPLE 7

This Example demonstrates the availability of calcium ion from the inventive formulation of Example 1.

An in vitro dissolution test of the inventive product has been conducted. The results indicate the percent of calcium in solution at various times after start of the test is reported. In 60 minutes, 85.8% of the calcium present in the supplement is in solution.

Time	% of Calcium in Solution
30 min.	59.2
45 min.	70.6
60 min.	85.8

All results are the average of six separate tests.